

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 2095 (2010) (English): Brie Cheese (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

FINAL DRAFT

GSO5/ FDS / : 2010

جبين براي
Brie cheese

Prepared by :
Gulf technical committee for standards of food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to change, and may not be referred to it as a Gulf standard, until approved by the board of directors

ICS : 67.100

FORWARD

The Gulf Standardization Organization for GCC (GSO) is a regional organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards / Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC NO.5 "Gulf technical committee for standards of food and agriculture products " has prepared " Brie cheese " the draft standard has been prepared by the state of Qatar. The draft standard has been prepared based on relevant ADMO, International and national foreign standards and references.

This standard has been approved as Gulf standard without any technical modifications by GSO Board of Direction in its meeting No.../....held on / / / H, / / G

Brie cheese

1. Scope :

This Gulf Standard applies to Brie intended for direct consumption or for further processing in conformity with the description in this Standard.

2. Complementary references

- 2.1 GSO (9) " Labelling of prepackaged foodstuffs ".
- 2.2 GSO (20) " Methods for the determination of contaminating metallic elements In foodstuff ".
- 2.3 GSO (21) " Hygienic regulations for food plants and their personal" .
- 2.4 GSO (23) " Colouring matter used in foodstuff ".
- 2.5 GSO (150) " Expiration periods at food products " .
- 2.6 GSO (171) " Methods for the chemical analysis of cheese " .
- 2.7 GSO (179) " Methods of microbiological examination of cheese" .
- 2.8 GSO (323) " General requirement for transportation and storage of chilled and frozen food " .
- 2.9 GSO (569) " Methods for sampling milk and milk products " .
- 2.10 GSO (383) " Maximum limits for pesticides residues in agricultural food products – part 2 " .
- 2.11 GSO (839) " Food packages – Part 1 : General requirements " .
- 2.12 GSO (841) " Maximum limits of omcytoxins permitted in foods and animal seeds – Aflatoxins " .
- 2.13 GSO (988) " Limits of radioactivity levels permitted in foodstuffs – Part 1 " .
- 2.143 GSO (1016) " Microbiological criteria for foodstuffs – Part 1 " .
- 2.15 GSO / CAC/MRL 2 " Maximum Residue Limits for Veterinary Drugs in Food " .
- 2.16 GSO.... " Cheese " .
- 2.17 GSO / CAC/ RCP 57 " Code of hygienic practice for milk and milk products " .

3. Definitions :

In addition to cheese definition as it mentioned in item (2.16) the following definition is used :

Brie cheese :

Is a food product with soft surface ripened ready for direct consumption, primarily white mould ripened cheese which has a shape of a flat cylinder or sectors thereof. Conformity with to the Gulf standard mentioned in item (2.16). The ripening procedure to develop flavour and body characteristics is normally from 10 days at 10–16° C depending on the extent of maturity required. Alternative ripening conditions (including the addition of ripening enhancing enzymes) may be used, provided the cheese exhibits similar physical, biochemical and sensory properties as those achieved by the previously stated ripening procedure.

4. Requirements :

The following requirements shall be met the following :

4.1 It shall be produced and processed according to the hygienic standards and regulations mentioned in the Gulf standards given in (2.2) (2.17).

4.2 Cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks, provided that it must be comply with Gulf standard concerned to each.

4.3 The body of cheese has a near white through to light yellow colour and a soft-textured (when thumbs-pressed), but not crumbly texture, ripened from the surface to the center of the cheese.

4.4 Gas holes are generally absent, but few openings and splits are acceptable.

4.5 The product shall be free from big products and its derivatives.

4.6 The product shall be free from impurities and insects or parts of them or any foreign matter.

4.7 A rind is to be developed that is soft and entirely covered with white mould but may have red, brownish or orange coloured spots.

4.8 Whole cheese may be cut or formed into sectors prior to or after the mould development.

4.9 The following ingredients are permitted to use in the production :

4.9.1 Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms, including *Geotrichum candidum*, *Brevibacterium linens*, and yeast;

4.9.2 Rennet or other safe and suitable coagulating enzymes

4.9.3 Sodium chloride and potassium chloride as a salt substitute;

4.9.4 Potable water;

4.9.5 Safe and suitable enzymes to enhance the ripening process;

4.9.6 Safe and suitable processing aids;

4.9.7 Rice, corn and potato flours and starches: these substances can be used in the same function as anti-caking agents for treatment of the surface of cut, sliced, and shredded products only, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice

4.10 The composition of the product must be comply to table (1)

Table (1)
Composition of Brie cheese

Milk constituent	Minimum content (m/m)	Maximum content (m/m)	Reference level (m/m)
Milkfat in dry matter:	40%	Not restricted	45% to 55%
Dry matter:	Depending on the fat in dry matter content, according to the following :		
Fat in dry matter content (m/m):		Corresponding minimum dry matter content (m / m)	
Equal to or above 40% but less than 45%:		24 %	
Equal to or above 45% but less than 55%:		24 %	
Equal to or above 55% but less than 60%:		24 %	
Equal to or above 60%		15 %	

4.11 The maximum height for the brie cheese must be approximately 5 cm and the Weight of the Whole cheese must be approximately 500 g to 3 500 g.

4.12 Rind formation and maturation (proteolysis) from the surface to the centre is predominantly caused by *Penicillium candidum* and/or *Penicillium camembertii* and *Penicillium caseicolum*.

4.13 Food additives :

Those food additives listed in table (2) used and only within the functions and limits specified

Table (2)
Food additive that are permitted to use

Additive functional class	Justified use	
	Cheese mass	Surfaces / rind treatment
Colours	X ¹	-
Acidity regulators	X	-

¹ Only to obtain the colour characteristics, as described in Section 3.

X The use of additives belonging to the class is technologically justified.

- The use of additives belonging to the class is not technologically justified.

INS no.	Name of additive	Maximum level
Colours		
160a(i)	beta-Carotene (synthetic)	35 mg/kg singly or in combination
160a(iii)	beta-Carotene (Blakeslea trispora)	
160e	beta-apo-8'-Carotenal	
160f	beta-apo-8'-Carotenoic acid, methyl or ethyl esters	
160a(ii)	Carotenes, vegetable	600 mg/kg
160b(ii)	Annatto extracts – norbixin based	25 mg/kg
Acidity regulators		
575	Glucono delta-lactone	Limited by GMP

4.14 The maximum limits for pesticides residues in agricultural food products shall be as given in the Gulf standard mentioned in (2.10).

4.15 The maximum limits of mycotoxins permitted shall be as given in the Gulf standard mentioned in (2.12).

4.16 The radiation limits shall be as given in the Gulf standard mentioned in (2.13).

4.17 The microbiological limits for cheese shall be as given in the Gulf standard mentioned in (2.14).

4.18 The Maximum Residue Limits for Veterinary Drugs in Food shall be as given in the Gulf standard mentioned in (2.15).

5. Sampling :

Samples shall be taken according to the Gulf standard mentioned in (2.9).

6. Methods of the test

Methods of the test shall be according to the Gulf standards mentioned in (2.6) and (2.7).

7. Packaging, translation and storage :

7.1 The product shall be packaged in suitable hygienic tightly closed containers to protect it from contamination and spoilage accordance with the Gulf standard mentioned in (2.11).

7.2 The product must be translation and storage accordance with the Gulf standard mentioned in (2.8).

8. Labelling :

Without prejudice to what is stated in the Gulf standards mentioned in (2.1) and (2.5), the following information shall be labelled on the product in packages or in bulks :

- 8.1 Name of the product.
- 8.2 Fat content and the product type of fat content..
- 8.3 Country of origin.
- 8.4 Source of rennet.
- 8.5 If the product is processing from dry or concentrated milk, the name of the product must be written with clear font and in the same size of the production name (processed from dry or concentrated milk).
- 8.6 The expiration dates shall be declared on the label of the package in an uncoded manner [Day-Month-Year] for food products as it mentioned in item (2.5).